Production Operator

Richmond Dairies Pty Ltd – Casino, NSW

Richmond Dairies is seeking practical and reliable **Production Operator** to join our dairy manufacturing team at our facility in Casino, NSW.

This is a hands-on role working as part of our Production team across day-to-day manufacturing activities. The position supports the safe and efficient operation of production equipment and processes while ensuring product quality, food safety and housekeeping standards are consistently maintained.

We are looking for people who are dependable, safety-focused and comfortable working in a manufacturing environment. Previous experience in food or dairy manufacturing would be highly regarded; however, training will be provided for the right candidates.

About the Role

Reporting to the Production Supervisor, Production Operators are responsible for supporting the day-to-day operation of Richmond Dairies' manufacturing processes.

The role requires a strong focus on safety, quality, teamwork and attention to detail, together with the ability to follow procedures, operate equipment correctly, complete production records accurately and contribute to an efficient and well-organised production environment.

Successful candidates will work closely with Production, Quality Assurance, Laboratory, Maintenance and other operational teams and will be expected to take pride in producing safe, high-quality dairy products.

Key Responsibilities

- Follow all applicable food safety, hygiene and food handling requirements.
- Follow Work Instructions, Standard Operating Procedures and other established production procedures.
- Follow aseptic sampling procedures as required.
- Carry out the daily production plan as directed by the Production Supervisor within the employee's area of responsibility.
- Complete all required production and food safety records accurately, including CCP and OPRP records.
- Maintain food safety requirements within the designated work area.

- Follow Good Manufacturing Practices (GMP).
- Participate in food safety, quality and operational training.
- Promptly report any incidents or issues that may impact food safety or product quality, including CCP failures, pest sightings, equipment malfunctions or defects.
- Contribute to the effectiveness of Richmond Dairies' Food Safety Management System.
- Communicate effectively with team members and Supervisors regarding food safety, quality and production matters.
- Report safety concerns, hazards, risks and near misses to the appropriate Supervisor or Manager.
- Follow all workplace health and safety requirements and instructions.
- Take reasonable care for personal safety and the safety of others.
- Comply with company policies, procedures and requirements applicable to the role.
- Support effective stock rotation of raw materials and packaging using FEFO (First Expiry, First Out) and FIFO (First In, First Out) principles.
- Maintain a clean, safe and organised work area.
- Undertake other reasonable production-related duties as required.

Key Knowledge

Relevant knowledge and competencies will be developed and assessed in accordance with Richmond Dairies' Training and Competency requirements.

Food Safety & Hygiene Responsibilities

As food handlers, Production Operators are required to:

- Take all reasonable measures to prevent food or food-contact surfaces from being handled in a way that could compromise food safety or suitability.
- Notify their Supervisor of any illness, symptoms or medical condition that may present a food safety risk.
- Notify their Supervisor if they have been diagnosed with, or believe they may be carrying, a food-borne illness.
- Take appropriate precautions where infections, wounds or other conditions could create a contamination risk.

- Immediately report any situation where they believe food may have become unsafe or unsuitable.
- Maintain appropriate personal hygiene and cleanliness at all times to minimise the risk of food contamination.

Why Join Richmond Dairies?

This is an opportunity to join an established dairy manufacturing business and gain hands-on experience across a diverse range of products and manufacturing processes.

You will work alongside experienced Production, Quality, Technical and Maintenance teams in a manufacturing environment where safety, quality, teamwork and continuous improvement are important parts of the way we work.

Richmond Dairies supports training and skills development, providing opportunities for people who demonstrate commitment and capability to broaden their experience and grow within the business.

If you are practical, reliable and safety-focused, take pride in doing your job well and enjoy working as part of a manufacturing team, we would like to hear from you.

Apply with your resume and a brief cover letter outlining your relevant experience.